TEA BLENDING

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THE ART OF TEA BLENDING.

THE ART OF

TEA BLENDING.

A HANDBOOK FOR THE TEA TRADE:

A

GUIDE TO TEA MERCHANTS, BROKERS, DEALERS

AND CONSUMERS,

IN THE

SECRET OF SUCCESSFUL TEA MIXING.

LONDON:

W. B. WHITTINGHAM & CO., 91, GRACECHURCH STREET.

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CONTENTS.

PAGE

INTRODUCTION 1

PRINCIPAL VARIETIES OF TEA :—

Northern Teas Classed as Black Leaf Congous 20

Teas from Foo Choo Classed as Red Leaf Congous 25

Scented Teas 32

Green Teas 37

Indian Teas 42

Sorts of Indian Teas 51

Ceylon Teas... 55

Javas 55

Japans... 55

SPECIMEN MIXTURES 56

INDEX.

PAGE

Advantage of Soft Water over Hard 16
Amoy 27
Ankoi 27
Aptitude of Tea to absorb Flavours 14
Art of Tea Mixing 2
Assam 47
,, used in mixture .. 60, 63
,, Broken Leaf used in mixture .. 56, 58, 62, 63, 64
Assam Pekoe used in mixture .. 66
Assam Souchong used in mixture 64

Black Leaf Congous 20
Blending, Origin of 1
,, not always successful . 2
Brewing Tea 17
Broken Indian Teas 54

Cachar 48
Canton Congou 30
,, Green Teas 40
,, Pekoe used in mixture.. 58
,, Scented Caper 33
,, ,, ,, Choosing 33

PAGE

Canton Scented Caper used in mixture .. 64, 67
,, Scented Orange Pekoe.. 34
,, ,, ,, ,, used in mixture 58, 62
Care in using Scented Teas .. 10
Ceylon Teas 55
Characters of Scented Tea .. 32
Cheong Sow Kie 22
Ching Wo 28
,, used in mixture 65, 66
Chittagong 49
Choolan Scented Caper 33
Chotta Nagpore 49
Classes of Green Teas 37
Classes of Scented Teas .. 32
Coarse Teas, Never reduce with 9
,, ,, not to be mixed with Flavoury Teas 12
Congou 53
,, Black Leaf 20
,, ,, ,, used in mixture 56
,, Common, used in mixture 58
,, New Make 30

	PAGE
Congou Red Leaf	25
,, ,, ,, used in mixture	56
Darjeeling..	47
,, used in mixture ..	65
,, Broken used in mixture	63
,, Orange Pekoe used in mixture	67
,, Pekoe used in mixture	66
,, ,, Broken used in mixture	66
Dehra Dhoon	49
Desirability of using First Crop	11
Deterioration	15
,, by Blending ..	7
Dooars	50
Essentials of Successful Mixing	3
Faryune Scented Caper.. ..	33
First Crop most desirable ..	11
Flavours absorbed by Tea ..	14
Flavoury Teas not to be mixed with Coarse Teas	12
,, ,, Use of	12
Flowery Pekoe	51
,, ,, used in mixture	67, 68
Fluctuation of Market	13
Foochoo Capers	33
,, Pekoe used in mixture	66
,, Scented Orange Pekoe	34
,, ,, ,, ,, used in mixture	65, 67
Fychow	37
Green Teas	37
Gunpowder Moyune	37
Hard Water less advantage than Soft	16
Hazaribagh	49
Highest-class Tea should be most powerful of Blend	10
Hoyune	31
Hyson	37
,, Skin	38
,, Twankay	38
Imperial Moyune	37
Indian Pekoe used in mixture ..	68
,, ,, Broken used in mixture	66
,, Tea, Broken	54
,, ,, ,, used in mixture	65
,, ,, Cultivation ..	44
,, ,, Districts	47
,, ,, Quantity imported	42
Invoices of Moyune Tea, Order of	38
,, Ping Suey ,, ,,	39
Japan Teas	55
Java ,, ...	55
Juligoorie	50
Kaisows used in mixture	60, 63, 64, 67, 68
Kangra	49
Kee Mun	23
Kiukiangs	23
,, used in mixture ..	65

PAGE

Kintuck 22
,, used in mixture 63, 65, 66
Kumaon 49

Lapsang Souchong 29
,, ,, used in mixture 68

Macao Congou 30
,, Pekoe 35
Madras 50
Making Tea 17
Manner of Scenting 32
Market, Fluctuation of 13
Mixed Tea to be allowed to stand before selling 6
Mixtures, Fine 66, 67
,, Good Medium .. 64, 65
,, Low-priced .. 58, 59
,, ,, ,, to Medium 60, 62, 63
,, Medium 63
,, Very Fine 68
,, ,, Low-priced .. 56
Monings used in mixture 62, 63, 67
Most Powerful Tea of Blend should be Highest Class Tea 10
Moyune 37

Nankin 37
Neilgherry.. 50
New District Teas 35
,, Make Congous 30
,, ,, ,, used in mixture 58
Ning Chow 20
,, used in mixture 60, 65, 66, 68
Non-success in Blending .. 2

PAGE

Oochaine 37
Oolong 35
,, used in mixture .. 65, 67
Oonams 21
Oonfas 21
,, used in mixture.. 60, 62, 64, 65, 67
Oopack 21
,, used in mixture.. .. 64
Orange Pekoe 52
,, used in mixture 66, 67, 68
,, Broken, used in mixture.. .. 66, 67
,, Scented 34
,, ,, used in mixture 64
Origin of Tea Blending 1

Padrae 27
,, used in mixture .. 62
,, Souchong 30
Paklin 29
Paklum 29
,, used in mixture .. 63
Pecco Congou (Pekoe Congou) .. 28
Pekoe 52
,, used in mixture .. 63, 68
,, Assam used in mixture .. 66
,, Flowery 51
,, ,, used in mixture 67, 68
,, Indian ,, ,, .. 68
,, ,, Broken, used in mixture.. 66
,, Souchong 52
,, ,, used in mixture 63, 64
Picking to be utilized 11

PAGE

Ping Suey.. 39
Preferenee for Uniform Flavour 3

Qui Fai 26

Rangurth 50
Red Fannings 54
,, Leaf Congous 25
,, ,, Souehong 29
Reducing with Coarse Teas .. 9
Regularity of Blend, Importance of.. 5
Russia, Exportation of Ning Chows to 20

Saryune 26
,, used in mixture 58, 59
Scented Capers 33
,, ,, used in mixture 58, 63
,, Orange Pekoe 34
,, Teas, Care in using .. 10
,, ,, Characters .. 32
,, ,, Classes 32
,, ,, Kinds valued .. 33
Seenting, Manner of 32
Simla 49
Sin Chune.. 26
Soft Water has more advantage than Hard 16
Souehong Assam used in mixture 64
,, Indian 53

PAGE

Souchong, Indian used in mixture 59, 62, 63, 64
,, Red Leaf 29
Standing Mixed Tea prior to Selling 6
Successful Mixing 3
Suey Kut 25
,, used in mixture .. 60
Swat How 27
Sylhet 48

Tayshan Congou 30
Tea deteriorated by Blending .. 7
,, Making 17
,, Mixing, Art of 2
Tong Ma Quam Souchong .. 24
Tseu Moo 25
,, used in mixture 63, 64, 65, 67, 68
Twankay 37

Uniform Flavour preferable .. 3
Utilization of best Picking .. 11

Value of kinds of Scented Tea.. 33

Water to be used.. 16

Yong How.. 26
Young Hyson (Moyune) .. 37

THE ART OF TEA BLENDING.

THIS treatise is written for those who have to recognise varieties of tea by the descriptions that are familiar to the London broker and dealer, and will be useful to those who are compelled to blend tea without having had the opportunity of thoroughly mastering the art.

It is, doubtless, impossible to understand tea thoroughly without an apprenticeship to the tasting; but even a novice need not spoil good tea (as good tea is continually spoiled) by injudicious mixing. Even in such a difficult task as tea blending, a few simple rules carefully followed, although they cannot naturally be substituted for years of experience, will prevent gross error and ensure some measure of success.

Origin of Blending Teas.—The idea of tea blending arose from the experience that a beverage more pleasing, more satisfying, and less costly could be

produced from a variety of teas scientifically mixed than could be obtained from any one tea used by itself.

Blending not always Successful.—No sooner was this experience confirmed than mixing was resorted to by nearly all those who had the dispensing of tea to the public. Some few had marked success; while others, seeing the desirability of the practice, attempted it, but only to fail in their attempts, the end accomplished being, instead of an improvement, a reduction in the value of the tea blended, sometimes to so great an extent that a good clean common Congou would have pleased equally well and cost one-third less.

Cause of Non-Success.—The cause of failure was, and often is, the want of that necessary training which would enable the mixer to understand the characteristics both of teas which are improved and teas which are deteriorated by combination.

The Art of Tea Mixing.—The great art in tea mixing is to combine quality, pungency, strength, and some particular flavour, so as to please the greatest number of that portion of the public for whom the mixture is being prepared; and at the same time to arrange the mixture in such a manner

that this result may be obtained from the smallest possible outlay.

The Essentials of Successful Mixing.—To be able to accomplish this three things are necessary: firstly, to understand the taste of those for whom the blend is intended; secondly, to know which teas will combine to please this taste; and, thirdly, to know how far the component parts of the mixture can be varied without seriously affecting its regularity, so that advantage may be immediately taken of the cheapness of any special class of tea.

One Flavour preferred.—The taste for tea being an acquired and not a natural one, it necessarily follows that those who have been accustomed to a certain flavour look for that flavour, and are dissatisfied with any tea that does not possess it. Drinkers of wine have their fancies, and so have drinkers of ale: one prefers dry and another sweet champagne—one mild and another bitter ale; and most tea-drinkers also have a preference for some particular flavour. This being the case, it becomes essential for a tea-mixer to consider what class of tea, or what particular flavour, have those been accustomed to for whom he is about to cater. This will be found a question somewhat difficult to answer.

Not only is there, in different parts of the country, a complete difference of taste, but in London alone the flavours in demand are so various that most of the leading retailers have been able to mark out a distinct line for themselves. In London this is a very desirable course to pursue, provided the blend is kept regular, as it secures the return, again and again, of the same customers, and thus keeps a business—once it has been launched—steady and progressive.

Even away from London it is well to bear the advantage of this course in mind; and, while at first it may be found to be advisable to keep fairly close to the established taste of the neighbourhood, a gradual change, introducing some special mixture, may be found sound policy.

Many mixtures used in London, although differing greatly, are most skilfully blended, much care being taken that no tea is introduced which might act detrimentally upon any other tea in the tray. The majority of these mixtures are markedly distinct, one might almost say opposite; the chief feature of one being a ripe, strong, rough Saryune, and that of another a delicate-flavoured, even-leafed Ching Wo; the foundation of a third is a plain Ning Chow,

or Oonfa, to which is added broken Assam Pekoe Souchong to increase the thickness, Assam Pekoe to give point to the mixture, and a small quantity of good low-priced Kaisow to reduce cost. But however great the divergence of the mixtures, wherever knowledge and judgment have been brought to bear, success has followed; and although some of the mixtures now supplied are exceedingly good, there is still ample room for future introductions, and also for improvements upon those that are at present in use.

The importance of regularity of Blend. — The importance of keeping all blends regular cannot be over-estimated. Who would expect success if his mixtures one week consisted of fine flavoury teas, the next of teas thick and dull, and the third of those of a sharp, pungent character? Each mixture might be good in itself—all its parts skilfully arranged, and the blending performed with great care; but unless one mixture is decided on, and then closely kept to, complaint after complaint will be made and customer after customer go elsewhere. To obtain the necessary regularity is extremely difficult. No two parcels of tea are exactly alike, and although teas may be chosen of about the same quality, chosen from those grown in the same dis-

tricts, and blended in exactly the same proportions as in the mixture they are designed to succeed, the difference may still be so great as to cause dissatisfaction.

How can this variation be avoided? By not changing more than one of the teas composing the blend at the same time. When numerous teas are used in a blend, the alteration of one (provided that one is fairly matched) will make a comparatively small variation. If the changes of the various teas are made thus gradually, few, if any, will discover the difference.

When mixing, scoops or measures must not be relied on, but weights and scales always used. If it is worth the trouble to taste a variety of teas, so that the most suitable may be selected, and then to arrange these teas in the best and most advantageous proportions, surely it is worth the little extra trouble of taking care that the beauties of the combination are not marred by an ignorant muddling of the quantities of its various parts. The advantage of weighing for the mixing is not excelled even by the advantage derived from the scales in the preparation of food.

Mixed Tea to be allowed to stand before selling.—Tea after mixing should be allowed to stand in the

bin a week or a fortnight before using, so that the different teas of which the blend is composed may have time to impart their flavour to each other. Should they not be allowed thus to stand, but the tea be used as soon as the blend is prepared, first one, then another of its parts will find its way into the teapot in too great proportion; thus the trouble that has been taken in arranging the blend will have been to a large extent wasted, no one liking tea that does not taste twice the same, while, should the mixture be allowed to remain as directed, it will become as one tea and be "always good alike."

Teas not improved are deteriorated by Blending.—Before proceeding to study specific mixtures, it may be well to consider those descriptions of tea which will not blend satisfactorily, and those which will successfully amalgamate with each other.

The negative side is put first, because never for a moment should it be forgotten that, if not improved, tea is sure to be deteriorated by blending.

One of the first, if not the primary, rule of tea mixing is, not to allow unclean tea (even in very small quantities) to be introduced into any blend. This rule should be as rigidly enforced in the low-priced mixtures as in those of a higher grade.

A tea dealer with any wish to extend, or even retain, his connection ought no more to attempt to sell unclean tea than a butcher to try and pass off tainted meat, or a baker to give his customers sour bread.

The offence may not at first seem quite so objectionable, but the judgment of the public will be the same in each case, and the practical manner in which this judgment will manifest itself will be to allow the tradesman who has used his patrons thus to find other customers, and before he can succeed in so doing, if he is not a "sadder," he will have to be a "wiser man."

Unclean Congou is described by the trade as old, musty, and sometimes as Mousey; and should ever so small a portion of this Mousey Congou, or ever so small a portion of unclean scented, or Assam, be introduced into a mixture, the whole bin will be spoiled; and even though all the other teas composing that bin may be well arranged, yet the nastiness of the unclean tea will be found to taste through.

Good, clean, common Congou can nearly always be bought for one penny per pound, and mostly for a halfpenny per pound, above the price of the rubbish

which is selling for what the dealers call "quotation," that is, the lowest market price of the day. By the immediate gain of this extra halfpenny or penny, the seed is not only being sown for the future ruin of an individual trader, but it has a tendency to disgust the public, and to cast discredit on tea as an article of food; while, on the other hand, if the dealer is prepared to make present sacrifice, a comparatively small but necessary sacrifice, for the sake of future gain, satisfaction will be produced, trade fostered, an impetus given to the consumption, and he will find his "best things last." In places such as the Channel Islands, where low-priced tea is pushed, when the market is awkward the temptation to buy at the lowest price possible is great, but "a word to the wise" suffices.

Never reduce with Coarse Teas.—A mixture should never, except under extraordinary circumstances, have the cost reduced by the introduction of a tea of coarser nature than that of the majority of the teas in the tray. Low-priced tea used for reducing should, where possible, be full and plain. This is advisable, because a tea of pronounced character will more or less stamp its own impression upon any mixture into which it may be introduced

and should the lowest-priced tea of a blend be a tea of marked character, instead of its being lost among the other teas, its features will stand prominently forward, while the superior qualities of the better class teas will be, if not entirely obliterated, yet so marred as scarcely to be recognisable. As men of moderate talents, with character and individuality, impress, to a greater or less degree, their stamp upon the society of which they form a part, even more than men of greater genius who lack force of disposition, so teas of marked individuality and power stamp their impression for good or for ill upon any mixture into which they are introduced.

The highest class Tea should be also the most powerful Tea of the Blend.—If the blending is so well arranged that the powerful tea is also the highest class tea of the mixture, the effect is that the other teas are raised towards its level. If the powerful tea is one of the low-priced teas the others are reduced to its standard, even as men of great determination but little moral sense will bring down to their level men of greater delicacy of feeling, but who are lacking in firmness and decision.

Care to be taken in the use of Scented Tea.—One of the most common delusions of a novice in tea-

blending is that a certain portion of scented tea—mostly Scented Orange Pekoe—combined with any Congou (no matter how flat or how plain that Congou may be) will make a blend not only drinkable but pleasing. Never was greater blunder. Scented tea cannot overpower commonness nor supply lack of strength. A small quantity may improve a blend, but if used freely or injudiciously it will make the mixture thin; and besides this, unless the scented tea has been well chosen, the mixture will in all probability taste herby.

First Crop most desirable.—First-crop China teas should always be chosen where possible for mixing. The first-crop tea is to the second-crop tea as the race-horse is to the cab-horse. The cab-horse may be a very passable and a very useful animal, but to the eye of a connoisseur the difference between it and the racer is so great that it would be difficult to find expression for it in language. First-crop tea is superior to the later pickings in flavour, in the amount of theine it contains, in its keeping powers, in blending properties; in fact, excepting perhaps thickness, in every quality for which tea is considered valuable.

The best Picking to be utilized.—Besides being careful to obtain, when possible, first-crop teas for

high-class blends, each season it will be found wisdom to ascertain which district has yielded the best picking, making quality as well as quantity the test of success. For, as with wheat, the crop varies according to the season. Sometimes it is highly successful in one province, although in another it may be a comparative failure. One year Oonfas may be capitally thick and strong, the next thin and undesirable; while Ningchows, Kintucks, or some other class, inferior the first year, may now possess most desirable qualities. All classes of teas are equally subject to these variations. The advantages to be derived from a careful utilization of the best crop of the year, with but slight consideration, will be very manifest.

Flavoury Teas may be used freely but not mixed with Coarse Teas.—There are times when flavoury teas are very cheap, and at such times they may be freely used for mixing, but it will be found desirable to avoid the blending teas of a strong, coarse description, such as Red Leafs of the Padrae and Saryune families, with those of a highly flavoured and delicate nature like the Ching Wo, or with flavoury Monings, such as the Kintuck and the Ho How or Kiukiang. To mix teas of such markedly dif-

ferent character will be found to be beneficial to neither; the briskness of the lower and livelier tea is marred by the softness of the delicate and flavoury one; whilst the flavour of the Ching Wo, or other delicate tea, will be spoiled by the briskness of the Saryune.

Fluctuation of Market to be carefully Watched.—The tea markets fluctuate considerably, consequently it is necessary to understand a little of the supply and demand, which to some extent affect this fluctuation, before one can be sure of making successful purchases. A man who is sufficiently clear-headed to be able to do "the right thing at the right time" is an ideal business man; and the buyer of tea who not only thoroughly understands the article he is purchasing, but whose knowledge and judgment enable him to make his purchases about the right time, possesses advantages the value of which can hardly be over-estimated. Each season, on the arrival of the first steamer from China, high prices are paid for a few parcels, and if a brisk demand arises at once, these full prices are continued for some little time; then follows a dull, drooping market, from which no one obtains satisfaction; but should the demand at first be small, through grocers declining

to buy at full rates, prices quickly descend to a more reasonable level, and then continue comparatively steady. When this is the case, the fall occurs about the middle of July, and buyers will do well to take advantage of the capital selection of teas that arrive during the months of August and September. For the purchase of Indians also it will be found necessary to watch the arrivals very closely, as after heavy arrivals (such as we get in October and November) the market is nearly always easier, while, when arrivals are light, the probability is the market is hard. This is worth special attention, because Indians, although until lately comparatively unimportant, are now one of the principal parts of most mixtures.

The aptitude of Tea to absorb Flavours.—Tea possesses a natural aptitude to become impregnated with the flavour of any product near which it is placed, or to absorb to itself any aroma by which it may be surrounded. It is within the memory of most tea-trade men, that a whole cargo was flavoured by wine; and quite lately a large quantity of new-make teas were spoiled through being stowed near some molasses. Even in so short a steamer voyage as the passing from one part of our

island to another, teas have completely altered their character, through being placed near oranges, &c.; therefore it becomes a point of great moment not to stow teas too near any produce that emits a strong aroma.

Deterioration.—It has been already mentioned that some kinds of tea do not keep well. All teas, when once they have ripened, commence to decay; but there is a vast difference in the time that some will last before the deterioration becomes objectionable in comparison with others. The fathers of the trade are never tired of telling about the beautiful teas which were brought to this country in years gone by; they tell of wonderful strength and wonderful flavour, but their greatest praise is reserved for the power these teas possessed to resist the great enemy, time. "These old teas would keep for years." The majority of the teas of modern times will scarcely stand for months without "going off." After a short time they become dull and brackish, and it sometimes happens that if they have been kept twelve months they are only worth half their original cost.

There are many reasons given why teas are not as good as in former years, either for flavour or for

keeping. The following seem most worthy of notice:—Firstly, the public will not pay the same price for tea as in former days, and consequently the producer has to prepare the picking at a less cost: this necessitates a less careful picking and a less thorough curing; secondly, much ground which when first used for tea was virgin soil, and produced a very delicious crop, has become exhausted, inferior produce being the natural consequence.

Soft Water has more advantage than Hard.—Many parts of the country have an advantage over London in the use of tea; wherever the water is soft and pure a far better result is obtained from the infusion of a given quantity of tea than can be procured from the water of London. This arises from the well-established fact that soft water dissolves a greater per-centage of tea than hard water, and thus causes the quality to be more apparent. Coarseness as well as fineness is brought out in larger measures by the action of soft water; and consequently the brisk burnt teas, so much in favour in London for low-priced mixtures, are not liked in districts where soft water abounds.

New-make Congous are most appreciated where the water is soft, as the natural delicacy of their

flavour is extracted by soft water in even greater proportions than is the flavour of most other classes.

In Manchester, Birmingham, Sheffield, and other districts, Scented Caper is used very largely in all mixtures, and more especially in those of the lower-priced teas. Where this is done, it is always desirable to use Moning for the foundation tea of the mixture, as Scented Caper blends with Moning far better than with Kaisow. When Scented Caper is used freely, special care should be taken to obtain a very thick tea for the foundation ; and it is also well to add thick liquoring Indians, otherwise a plentiful use of Scented Caper will make the mixture thin.

Mode of Brewing or Making Tea.—In the preparation of most articles of food, it is necessary to have some knowledge of the best method of cooking before a dish can be produced in any degree of perfection. If one who has had no instruction in the art of cookery attempt to prepare viands, the result is nearly always failure; and although it is as simple a theory to brew tea as it was for Columbus to make the egg stand on end, the knowledge of "how to do it" is as necessary in one case as the other. It may seem strange to be talking thus about a subject

which each and all think they understand; but there is no doubt that almost as much dissatisfaction is caused from tea being carelessly brewed as from the use of inferior teas, and retailers would do well to impress upon their customers the following facts:—First. That the water used should be as soft and pure as can be obtained. Second. That the water should be boiled as quickly as possible, and used at boiling point; it must boil, but it must not overboil, for should it be allowed to simmer even for a few minutes, it will not extract the full strength and flavour from the leaves. Tea-tasters are most particular in this respect: they have their kettles watched, so that the water may be used the instant it boils; and if any water is left in the kettle, it is turned away, for the effect of using water that has been boiled a second time is the same as that of water which has been allowed to overboil. Should some junior, from carelessness or want of knowledge, use water that has overboiled, or that has been boiled a second time, the taster will detect it at a glance, all the infusions being thin, and the whole batch having a peculiar appearance which is termed "unhealthy." How often is all this entirely overlooked, and the water in the kettle allowed to

boil all the afternoon, and when the tea is brewed (no matter how fine it may be—the finer it is the more it suffers) it altogether fails to please; and small wonder, for instead of the lively aromatic flavour being reproduced in the teacup, a large proportion of it is lost, and the beverage is neither so palatable nor so refreshing as it would otherwise be. Third. All that portion of the tea that can be dissolved is extracted before the expiration of ten minutes; five or six minutes is generally sufficient. The infusion is then at its best; from that time it gradually loses part of its flavour, until, if allowed to stew for half an hour or an hour, it becomes dull and mawkish.

PRINCIPAL VARIETIES OF TEA.

NORTHERN TEAS CLASSED AS BLACK LEAF CONGOUS.

Ning Chow.

Ning Chow is one of the truest of Moning teas. The finer parcels are true Pekoe flavoured. The infused leaf is of a bright brown colour with a tendency to red, and the taste of the tea is more delicate and aromatic than is either of the other descriptions of Moning. The dry leaf is small, evenly twisted, and greyish, with ofttimes a sprinkling of Pekoe tips.

Ning Chows are exported to Russia in large quantities. One season it is said that as much as eight million pounds were sent from China direct to the Russian market.

The medium grades are very useful to the retailer, as they are fairly thick and strong, and will combine advantageously with most other teas.

Ning Chows as a class will keep well.

Oonfas.

The next most important of black-leaf Congous is the Oonfa. It comes from one of the south-westerly black-leaf districts; it is not so fine or so handsome as the Ning Chow, but it is a very useful tea when dull strength is required. The leaf is rather bold even in the finer parcels, and in the commoner ones it is open and ugly. Oonfas are mostly strong, often tarry, and sometimes sour. Thin Oonfas are of very little use, as should quality be received as a recompense for want of strength, it can be obtained to a much larger extent from Ning Chows.

The medium parcels are mostly good useful teas, but the very low Oonfas and Oonams should be avoided as much as possible, as they are very thin, very coarse, and have nothing to recommend them but their leaf, which is generally free from dust, although bold.

Oopack.

Oopack is produced in the neighbourhood of the Yang Tsekiang River, a little above Hankow. The leaf is crapy black, regularly twisted, but rather bold. When fresh fired it is aromatic, and might

almost be called Pekoe-flavoured; but as soon as the firing goes off it is dull, thorny, and ofttimes becomes dry and brassy. It is not a good tea to keep, nevertheless it must not be despised, especially by quick users, as it mixes very well, both with Kaisow and full thick Assam brokens, and also fairly well with a combination of Scented Caper and thick Assam.

Oopacks, from their known tendency to decay, are often cheaper than either Ning Chow or Oonfa.

The common grades are fairly sweet, but the dry leaf is very bold. Cheong Sow Kie is a class somewhat similar to Oopack, but preferable; being a shade nearer to the Ning Chow it is mostly rather stronger and fuller, and the leaf more evenly twisted, smaller, and greyer.

Kintuck.

It is only a few years since Kintuck has been prominent on the English market, but it is now one of the most important descriptions that we have. The quality of its finer grades is especially good; many of the parcels, when the crop is good, vieing with the finest of the Ning Chows. The liquor is of good colour, and the infused leaf often more markedly

red than that of the Ning Chow; but the dry leaf is less regular, browner, and more given to choppiness and dust. The medium parcels are thick, and the second crops have a tendency to become over ripe. They, however, mix well with pungent Assam and Grippy scented Capers. Kintuck does not keep as well as Ning Chow or Oonfa.

Kee Mun.

Kee Mun is one of the newest descriptions of China tea. It has many of the same characteristics as the Kintuck, to which it is nearly allied. Some of the finer first-crop parcels possess a peculiar chocolate flavour for which they are much valued. The dry leaf varies considerably, some parcels having the leaf evenly curled and handsome, while others have a leaf brownish and irregular.

Kiukiangs.

Kiukiangs come from Ho How, one of the most northerly Moning districts. The quality of the best first-crop chops is superb, and many of the parcels draw a fairly dark-coloured liquor. The dry leaf is black, regular, and free from dust, and the leaf after

infusion is bright; but with all these advantages Kiukiangs lack that without which no tea can be considered really good—viz., strength. There is not sufficient of that roundness which makes tea feel almost like a substance to the palate, and consequently they are not of such value as their quality would at first sight seem to command.

Kiukiangs deteriorate more quickly than any other description of tea, and often, by the end of the season, a high-class parcel will be so altered that it seems scarcely creditable the parcel in question should ever have been esteemed fine tea.

The medium grades are sometimes a little fuller than the fine, but from highest to lowest the same lack of strength is found.

Tong Ma Quam Souchong.

Tong Ma Quam Souchong is a black-leaf Souchong very little understood by the general trade. The liquor often possesses nearly the same quality and pungency as a red-leaf Souchong, and is generally more round and full. The leaf is slightly less bold and a little blacker. The lower grades are duller than the ordinary Foochoo Souchong.

TEAS FROM FOO CHOO CLASSED AS RED-LEAF CONGOUS.

Tseu Moo.

Tseu Moo, Souchong-flavoured Kaisow, or true Kaisow—for few if any tea-tasters can draw a distinction between the three—is a tea that can best be described by negatives. It does not possess such quality as Ching Wo or Ning Chow; it does not possess such strength as Oonfa, nor does it possess such briskness as Saryune. The finer parcels, however, are very thick and rich, and the greater number are thick and full although dull.

With Tseu Moo, sharp strong Assams will blend well, the dull thickness of the Tseu Moo forming a capital foundation, and the sharpness of the Assam imparting to it briskness, which it naturally lacks.

Suey Kut.

Suey Kut is a Kaisow tea that is brisk and mostly burnt. Its strength is moderate and its quality but medium. The dry leaf of the finer parcels is evenly twisted, black, and handsome; but the commoner

grades, although generally fairly curled, are frequently dusty.

Yong How is a description somewhat similar, but less burnt and rather stronger.

Sin Chune.

Sin Chune is not a very large or a very valued variety. It is a hard liquoring although full Kaisow. The dry dulness that is its most prominent feature keeps it from being highly esteemed. The leaf is mixed and rather open, and an objectionable amount of dust is too often found mixed with it. Fine Sin Chunes are very seldom seen.

Qui Fai

Is a tarry tea, somewhat allied to Ankoi, but more evenly twisted and blacker. It is strong and brisk, but not rank like the Ankoi.

Saryune

Is the reddest of red-leaf teas. It is not a fine variety, but it is one of the most serviceable, for it is almost invariably strong, brisk, burnt, and it has a dark red liquor, and is generally ripe and juicy. If we except a few first-crop teas, the leaf is rarely

well twisted, but is open and red. The second and third crop parcels are often very dusty.

There are three kinds of Saryune to be avoided—sour Saryunes, rank Saryunes, and very dusty Saryunes.

Ankoi.

The difference between Saryune and Ankoi is not very great, but the Ankoi is usually rather ranker than the Saryune, especially the lower parcels. The leaf of the better Ankois is blacker than that of the Saryune.

Padrae

Is a strong, high-burnt, and rough variety, having some resemblance to the Ankoi. The dry leaf is black and crapy, but often bold and uneven. The finer parcels are valuable on account of their great strength; and even the commoner ones, although coarse and soapy, are very strong.

Amoy.

Swat How or Amoy Congous are exceedingly high burnt, and, when the crop is good, are brisk and strong. The dry leaf is bold and open. Amoy Congous deteriorate very rapidly, and a common Amoy is, without doubt, the nastiest of teas.

Ching Wo.

The Ching Wo is the finest of all the red-leaf varieties. When the crop is good and the leaf has been tightly rolled, the finer parcels will keep well, and, up to a certain point, improve as they ripen; but the medium and lower grades deteriorate in proportion to the openness of their leaf and its want of crispness.

A spongy tea of any description soon decays. This is markedly the case with Ching Wo, which being of a delicate nature, unless the leaf is very dry and crisp, immediately begins to lose its quality.

The special feature of Ching Wo is its delicate flavour. This it imparts to most other Congou with which it is blended, provided that the Congou is not coarse.

Ching Wo is not overpowered by pungent Assam, nor is its quality spoiled by high-class Oolong or scented tea. The colour of its liquor is not, as a rule, very dark, but it is reddish, and it has a round taste, for which it is more esteemed than for the depth of its colour in the cup.

Pecco Congou, or Pekoe Congou, is something like Ching Wo, but far more highly curled, the flavour being sacrificed for the appearance. Its dry

leaf is black and evenly curled. Its infused leaf is bright, but its liquor, although of a dark colour, is lacking in both strength and flavour.

Paklin.

Paklin is a large and important variety, not very dissimilar to Ching Wo, but it has not that delicate roundness in the cup for which Ching Wo is so justly esteemed. The infused leaf is tender and bright, and the quality of the tea is of a very superior order. The liquor is dark red, but lacking in strength.

Paklins nearly always come in boxes of about 20lbs. nett, and coming from a district not far from Foochoo, generally arrive amongst the first of the red leaf teas. The dry leaf of the finer parcels is smaller, more evenly curled, and blacker than any other tea that comes from China.

Paklum is fuller than Paklin, and draws a sweet liquor, but is dull. The dry leaf is black and often tippy. The quality is inferior to that of the Paklin.

Red-leaf Souchong.

Lapsang Souchong is a variety of Foochoo tea, the leaf of which although well curled is much

bolder than Congou, and when fine it is much more pungent. It possesses a fragrance and a rich flavour peculiar to itself. Many parcels are tarry, and when tarriness is not too great it adds to the pungency of the tea, but should this tar be strong and ropy it decreases the value very considerably. The second and third crop Souchongs are of less strength and much softer than the first crop.

Each season there are a few parcels of Foochoo Souchong that are in flavour and in leaf between the Lapsang Souchong and the Souchong-flavoured Kaisow; these are often good and useful teas, but Souchong buyers much prefer Lapsang.

Padrae Souchong is black and crapy, similar to Padrae Congou in colour and in flavour, but is curled after the pattern of Souchong.

New Make Congous.

Tayshan, Canton, and Macao Congous are known in the trade as New Makes. New Makes are very various in their flavour and appearance. Some parcels are made to imitate Kaisows, some to imitate Monings; some are very flavoury, but are a little lacking in strength, others are so strong that they might almost be mistaken for Assams.

The strongest variety of New Make is called "Hoyune." The finer Hoyunes are very pungent, and have a bright reddish brown infused leaf, a deep red liquor, and a brownish grey dry leaf, the length and twist of which varies considerably in different parcels. The lower grades are dull and harsh, and the dry leaf bold, brownish, and irregular.

There are other brownish grey New Makes that are more flavoury but of less strength than the Hoyune, but the principal other variety is one with a long black leaf, very flavoury but not very strong.

The finer third and fourth crop New Makes are often very strong and flavoury, sometimes nearly as good as first-crop teas.

SCENTED TEA.

Its Classes.—There are two distinct classes of scented tea—viz., Foochoo and Canton, so called from being shipped at those ports.

Their Characters.—The scent of the Foochoo varieties is more delicate than that of the Canton kinds, while the latter are more pungent and grippy.

How Scented.—The fragrance of scented teas is not natural to the tea leaf, but is imparted to it from the blossoms of the jessamine, gardinea, aglacia, orange, &c. These flowers, while fresh gathered, are mixed with the tea. When fine, a large quantity of the scenting flower is used, but the quantity is decreased according to the inferiority of the parcel to be scented. Both Capers and Pekoes are often purchased (in China) before scenting, and a contract entered into for the tea to be scented up to a certain standard.

The curl of the Caper leaf is somewhat similar to that of Gunpowder. It is rolled round. The

finer grades of Canton are evenly twisted and shotty.

The Kinds most valued.—Before the last Adulteration Act, the Canton Capers that were blackest and most highly glazed were eagerly sought after; but of late years those with an olive complexion, that are altogether free from colouring, are more highly esteemed.

Kinds of Canton Caper.—The most markedly different kinds of Canton scented Caper are the olive and the black glazed as mentioned. There are varieties of each, but few of these are known by distinguishing names, except the Choolan, which has a bold, flat, dry leaf, and a dull, peculiar scent; and the Faryune, which is a lightly twisted variety with fair quality, but which is wanting in strength.

Foochoo Capers.—There are now comparatively few Foochoo scented Capers sent to our market, but the supply is still in excess of the demand. As a rule they are not sufficiently strong to be of any use for mixing. If, however, they are used they should be chosen for fulness of scent.

How to choose Canton Scented Capers.—In choosing Canton scented Capers three things have always

to be considered—first, the scent; second, the grip; third, the appearance. A tea that will pass examination on each of these points may be justly called very valuable; one that will pass either two may still be useful; but a Caper with only appearance to recommend it is of no use in any mixture except to increase bulk.

Scented Orange Pekoe.

Foochoo.—Foochoo scented Orange Pekoe has a small evenly curled yellowish leaf, often ornamented with a small white flower. The infused leaf is very small and pure. The fragrance of the finer grades excel all other scented teas and may be termed superb.

Canton.—The shape of the dry leaf of Canton scented Orange Pekoe contrasts remarkably with that of Canton Caper. The Caper is made of small leaves and rolled into a miniature ball; the scented Orange Pekoe is made from bold leaves, and is longer and more wiry in the dry leaf than any China tea imported into this country. The length of the leaf is often more than double that of ordinary China Congou. The colour is blacker, and the finer grades have white tips at the

extremity of the leaves. When infused the leaves are much greener than those of Congou and are somewhat similar to Oolong.

The quality of scented Orange Pekoe as a class is higher than that of scented Caper, but it rarely, if ever, possesses such grip.

Macao Pekoe.—Macao Pekoes, often called New District, are closely allied to those of Canton in the character of the scent; but the leaf is often made to resemble that of the Foochoo kinds, although frequently larger. The finer parcels are preferred by some to the best Canton can produce.

Oolong.

For flavouring, Oolong is an exceedingly valuable tea. The strongest and most useful kind comes from the Island of Formosa. The liquor is straw-coloured, the infused leaf a bright green, the dry leaf almost yellow. Its value consists in a combination of a delicate cowslip flavour with pungency or sharpness.

Oolongs also come from the districts of Kokew, and some few from Amoy, but neither Kokew nor Amoy Oolongs can be compared with those of Formosa.

A small quantity of fine, or even tolerably good, Oolong will taste through a mixture, and most people when once accustomed to its flavour are never pleased with any other tea.

Common Oolongs are nasty, and worse than useless for mixing, spoiling any tea, however low-priced, into which they are put.

GREEN TEAS.

The demand for green teas in England is not nearly as large now as it was before the last Adulteration Act. All green tea is coloured to some extent, and Canton Gunpowders are heavily faced. On the passing of that Act the public became afraid to drink green teas, and grocers nervous of trading in them, consequently the demand for them rapidly decreased.

The Americans are the principal drinkers of green tea, and large quantities are sent direct from China to the States.

There are three classes of green tea,

Moyune, Ping Suey, and Canton.

Nankin, Fychow, and Oochaine are of the Moyune class. The following are the sorts :—

Gunpowder, a roundly curled and shotty tea.

Imperial, similar in make, but much more bold.

Young Hyson, similar in make to Congou, but has not such large leaves.

Hyson, the same curl as Young Hyson, but bolder.

Twankay, bold, ragged, open,and inferior.

Hyson Twankay, bold, ragged, open, and inferior.

Hyson Skin (as its name implies—the skin of Hyson).

The Moyune is the most valuable of the three classes of green tea. The finer grades draw a straw-coloured liquor, the infused leaf is bright green, the flavour delicate cowslip. The liquor is also brisk, and possesses an astringency peculiar to Moyune tea, but which somewhat resembles that of fine Formosa Oolong.

Nankin and Fychow.—The Nankin and Fychow teas are coarser than the Moyunes, but are stronger and much more useful than Ping Suey.

Oochaine.—Oochaine is a small granulated variety of Moyune tea. Oochaines are generally very strong, but owing to the leaf not being well formed, they are only appreciated in certain quarters.

Moyune teas mostly come in half-chests from 60 to 70lbs. nett, but a few of the finer parcels are sometimes brought in boxes.

The Order of the Invoices.—Invoices of Moyune tea, brought from China to London, generally run in the following order:—

Fine Gunpowder ... Termed by the trade No. 1.

Fair average do. ... ... do. No. 2.

Ragged leaf Gunpowder.
Fine Imperial ... ... Called No. 1.
Ragged do.
Fine Young Hyson, well made Called No. 1.
Rather more ragged Young Hyson do. No. 2.
Very ragged do.
Fine even-curled Hyson, well twisted, do. No. 1.
Rather more ragged do. ... ... do. No. 2.
Very ragged do.
Twankay.
Hyson Skin (if any).

Fine Moyunes are very delicious, and decidedly improve any tea with which they may be mixed. Had all the green tea imported been of this variety they would not have fallen, to any large extent, in the estimation of the public.

Ping Suey.

Ping Suey teas are as a rule more evenly twisted than Moyunes, but their liquor is very much inferior, being coarse, and lacking any desirable flavour.

The order of Ping Suey Invoices is as follows:—

Closely curled Gunpowder, called No. 1, or Pin Head.

Rather more ragged do., called No. 2.

Bold leaf Gunpowder, well twisted, called Pea Leaf.

One or two grades of ragged leaf Gunpowders.

Imperial.

Young Hyson, well curled.

Do., inferior (if any).

Ping Suey teas come in boxes 30lbs. to 40lbs. nett. These boxes are often made of unseasoned wood, and being rather thinly leaded the tea absorbs the smell of the wood and becomes woody (that is, smells like unseasoned pine), which is highly prejudicial to its character.

Canton.

Canton green teas are all very inferior, even to Ping Suey. To use an idiom of the trade, they have no liquor, that is to say, they are in reality unfit for human food, and they can only be used when mixed with Moyune or Ping Suey teas.

Before the Adulteration Act there was a large demand for them, to enable the retailer to sell green tea that had every appearance of being fine for much less than he could supply a true Moyune.

Canton Gunpowders are generally evenly curled and shotty, and dull in colour. Since the said Act

they have gone nearly out of consumption, and the public are well rid of them, as they must have been detrimental to health, being highly faced with gypsum, Prussian blue, magnesia, and other colouring matters.

INDIAN TEAS.

One of the most remarkable circumstances in connection with the development of the tea trade is the rapidity of the increase in the production of Indian tea. It is within the memory of many still engaged in the trade that the idea of Indian being one of the most important branches of the business would simply have provoked a smile, and yet, in the year 1881, there was imported 44,585,000 pounds of Indian tea; and, large as this quantity is, it failed to keep pace with the consumption, which for the same year was 48,342,000 pounds. This is an increase of tenfold in fifteen years, and even in weight is nearly one-fourth of the entire deliveries of tea; while, should money value be taken as the test, the proportion would be much larger, as the price commanded by Indian tea is considerably greater than that of China.

The taste for Indian tea is rapidly increasing, here and there some even prefer it by itself. In Belfast and other parts of the North of Ireland scarcely

any China tea is consumed, the trade being nearly all confined to the stronger Indian kinds; but the greater portions of the English people like in every blend at least half China tea. The reason is that most Indian teas have a sharp acrid taste, not to be found in the teas of China. This acrid taste tea-drinkers rarely like, unless it is tempered by the softer and milder flavours of some China variety. Indians should, however, be used freely. No China teas possess such sharp piquancy, such great strength, and such pronounced yet delicate flavour, as the better descriptions of Indian teas. To obtain the perfection of these qualities it becomes essential to use the best Indian varieties. The selection of Indian tea for blending is, perhaps, more difficult than the choice of China, great care being required to avoid teas that will not keep, and those which possess any objectionable peculiarity.

Nearly all Indian tea, upon its arrival in this country, is bulked, that is, the whole of the chests are emptied upon one heap and well mixed; this has the advantage of ensuring the regularity of the break, but as it allows the atmosphere to get to the tea, much flavour is lost, and decay hastened. This loss of flavour is much greater in some varieties

than in others. The classes most affected are highly fired teas, light flavoury teas, and those that have a bold open leaf.

The cultivation of tea is in India much more a matter of science than it is in the Celestial Empire. The Chinese, from time immemorial, have grown their teas on every little available space—sometimes on hillsides, sometimes on patches of land comparatively barren. They have used little or no manure; in fact, the son has followed in his father's steps without attempting to excel.

On the contrary, the growth of the tea industry in India has been fostered by many experiments—experiments as to the climate most suitable to tea-growing, as to the soil most congenial to it, and the manure by which it is most nourished; experiments as to the best methods of manufacture, and also experiments to ascertain the best kind of plant to cultivate. All these problems have been solved to a certain extent, but there is no doubt much progress will still be made.

When, therefore, we consider the difference between a system of cultivation so barred to progress as that of the Chinese and one so enterprising as that of the English in India, we cannot wonder

that while Indian tea has been advancing greatly in public estimation, China tea has made comparatively little progress.

In the present transitory state of the production of Indian tea it would be of little use to give the names of the gardens, and describe the teas grown in them. Like many other plants, the tea shrub delights in good soil, and it is in rich virgin soil that it reaches its highest state of perfection. Accordingly, when a garden is first opened, and the young plants grown upon a soil congenial to them, they will produce a succession of crops of excellent quality; and unless an inexperienced overseer nullifies this advantage, by improper picking or unsuccessful curing, the tea will be good. But as soon as the soil becomes impoverished, the leaf produced is not of such excellent quality, and new gardens are opened, which for the time being bear away the palm.

In describing the produce of the different districts, it is not proposed to give exhaustive particulars of each production, but rather to point out one or two of the most prominent features respecting them.

Experience teaches, and it should be remembered, that there are often good and indifferent teas sent

from the same district; and although some districts have never acquired the credit of producing very excellent tea, and others have degenerated, yet the good teas from such districts often surpass the indifferent teas from a good district.

Occasionally also a description, which will be true of the teas of a district as a whole, may be falsified by some special parcel which has turned out much better, or much worse, than its fellows. This will, of course, be readily understood when it is considered that each district extends over many miles, and comprises within its limits gardens in various stages of cultivation, and that the varieties of "hybrids" between the indigenous tree and the China bush exceed one hundred.

There is one remarkable difference between Indian and China teas, and that is, while first, second, third, and fourth crop China teas are different in character, and respectively inferior the one to the other, there is nothing in Indian tea to proclaim its relationship to any particular crop or gathering.

The number of times an Indian tree is plucked varies considerably according to the position and soil of the gardens and the state of the weather. When all things are favourable some trees will yield as

many as sixteen or seventeen *flushes* (pickings), while occasionally only five or six can be obtained.

The following are the principal districts from which our supply of Indian teas is obtained :—

Assam.	Hazaribagh (Chota Nagpore).
Darjeeling.	Chittagong.
Cachar and Sylhet.	Neilgherry (Madras).
Kangra.	Dooars.
Dehra Dhoon.	Juligoorie.
Kumaon and Simla.	Rangurth.

Assam.

Indian teas from the district of Assam are nearly always strong and pungent, the brokens, in addition, being thick and rich. The colour of the infused leaf is a ruddy brown, with a tendency to red. The dry leaf is a dull, greyish black. The finer sorts are evenly curled, and abound with Pekoe tips.

Assam is the home of the indigenous plant, and its hot, moist climate and rich soil are nearly perfect for tea-growing.

Darjeeling.

Darjeeling teas are full and very flavoury, but are not so pungent as Assams. The infused leaf is tender

and bright. The dry leaf is blacker, but, taking the average, is scarcely as tightly twisted as that of Assam teas.

Darjeelings from Terai (Terai is below Darjeeling) are probably the best teas that are brought to England; for full flavour and rich strength they are unequalled.

Occasionally Darjeelings are found that do not possess the flavour for which the district is justly famous. The tea then is soft and insipid, and is useless for increasing the flavour of a blend. Most of the plants in Darjeeling are from China seed.

Cachar.

Teas from this district are in character between the Assam and the Darjeeling. They are not so pungent as the Assams, nor are they as flavoury as the Darjeeling, but neither their strength nor flavour is to be despised. The leaf is blacker than the Assams. The liquor is rather soft, and occasionally fruity, with a tendency to be slighty burnt. The majority of the Cachar trees are hybrids.

Sylhet.

Sylhet produces teas that are similar to those of Cachar, but are more pungent.

Kangra.

Teas grown in the Kangra Valley are fine, delicate, and aromatic. Their infused leaf is very bright, and the flavour is even considered superior to that of the Darjeelings, but unfortunately they are often thin.

Dehra Dhoon.

Dehra Dhoon teas are mostly thin, high burnt, and rather sour. Occasionally the flavour is rather earthy. They are not very much sought after.

Kumaon and Simla.

These teas are somewhat similar to Kangras. They are very flavoury, and sometimes rich, but are not unfrequently thin, and occasionally the flavour is not of a very high order.

Hazaribagh (Chota Nagpore).

The infused leaf of these teas is very bright. The liquors are fresh and flavoury, but also weak and sickly.

Chittagong.

Chittagong teas are strong, thick, and almost nutty in character. They are good, useful teas, and, for their great strength, are in considerable demand.

Neilgherry (Madras).

The Neilgherry Hills produce fancy green teas. The black teas from these hills are, perhaps, the most inferior of all Indian teas. When Neilgherry teas were first imported the flavour was decidedly objectionable. It has now slightly improved, but is still far from perfection. The liquor is thin, and the dry leaf black and tippy. These Neilgherry teas from Madras must not be confused with the Assam Neilgherry teas, which are strong, rough, and pungent.

Dooars.

The teas produced in this district are similar in character to those of Cachar, but being considerably stronger are more valuable for blending.

Juligoorie.

Juligoorie teas have a very bright infused leaf, and a thick rich, but rather soft, liquor.

Rangurth.

The infused leaf of this is also bright. The liquor is fine and fresh, but thin and inclined to be sickly.

SORTS OF INDIAN TEA.

In the manufacture, Indian teas are generally sorted into the following classes :—

Flowery Pekoe.	Broken Orange Pekoe.
Orange Pekoe.	Do. Pekoe.
Pekoe.	Do. Pekoe Souchong
Pekoe Souchong.	Do. Souchong.
Souchong.	Do. Mixed Tea.
Congou.	Fannings.
Broken Flowery Pekoe.	Dust.

Flowery Pekoe

Is the finest sort of Indian tea. It is made from the two very young leaves at the end of each shoot. It is cured in a particular manner, and with great care, so that it may come out nearly white after firing. The dry leaf is small, evenly curled, and if fine, white or almost white. The infused leaf is of a bright reddish brown. The brighter the infused leaf, the higher the quality of the tea, and consequently the greater its value.

Orange Pekoe

Is the next grade to Flowery Pekoe. It is also manufactured with much care, and is very choice. The dry leaf is greyish black, and has a plentiful sprinkling of yellow ends called tips; the greater the quantity of these ends, the more valuable the teas. Orange Pekoes are generally stronger than, although not so fine as, Flowery Pekoes.

Pekoe

Has rather a bolder leaf than either Orange or Flowery Pekoe; it has also fewer tips, and is inferior in quality, but for strength, astringency, and thickness it is often almost their equal. The leaf, although bolder than Flowery and Orange Pekoe, is no larger, nor is it less evenly twisted than China Congou.

Pekoe Souchong

Is, as its name implies, the grade between Pekoe and Souchong. It is made from leaves that have developed more than those from which either of the preceding varieties are manufactured, and consequently is not so delicate or handsome as they are. It, however, has its advantages, one of the greatest

of which is that its price, although fluctuating, is generally much below that of Pekoe ; and although a fine Pekoe Souchong is far more useful both for strength and flavour than is a second-rate Pekoe, yet it can sometimes be bought for much less money. Pekoe Souchongs are often strong, pungent, and (using technical language) " they will speak through a mixture " almost to the same extent as Pekoe. The leaf, although slightly bolder than China Congou, is seldom sufficiently large to require breaking, and is mostly free from dust.

Souchongs

Have a bold rough leaf. They are not usually thick or pungent, although occasionally parcels may be found to possess one or both of these qualities ; but, from the leaf being so bold, they are frequently thin. Souchongs often are largely mixed with dust.

Congou.

Congou is prepared from the largest leaves of the Indian shrub that are manufactured. It is like a bold, rough Souchong, and has hardly any feature to recommend it, having very little strength, and a very ragged leaf.

Broken Indians.

As the name of each broken tea proclaims its relation to the whole leaf, it will not be necessary to describe each kind separately. Broken Indians are famous for strength and thickness; they are fuller and stronger than their whole-leaf namesakes, although not quite equal to them in delicacy of flavour.

All grades of Broken Indians, from the Flowery Pekoe down to the Red Fannings (the commonest of all Indian teas), should be used freely in mixing; due care, however, being taken that so much is not added to a blend as to make the whole mixture objectionably dusty.

CEYLON TEAS.

Tea has lately also been produced in Ceylon. Some of the better parcels are similar in character to those from Cachar, being fair flavoured, strong, and rather burnt: the greater part of Ceylon teas, however, are decidedly inferior, having very thin burnt liquors.

JAVAS.

Java tea is similar in appearance to Indian, the dry leaf being greyish black, fairly well curled, and tippy, but the liquor is high-fired, thin, and brackish. Java teas will not improve any blend; they, however, are often mixed with Indian tea to add tô its beauty, or to reduce its cost. The names of the sorts are much the same as those of the Indian teas.

JAPANS.

Very little Japan tea now finds its way to the London markets. Japan Pekoes are similar in appearance to Indian Pekoes, Japan Congous to Indian Pekoe Souchongs, and Brokens to Indian Brokens. They are fairly malty, but have not much strength or point of any kind.

A few uncoloured green teas also come from Japan; they are of an olive colour. The liquor is pale, and delicate Moyune-flavoured, but is lacking in strength.

SPECIMEN MIXTURE.

In the following specimens only three or four teas are suggested for each blend, because complicated combinations should not be attempted until the blender has obtained that practical knowledge which can only be obtained from the teachings of experience.

Mixture No. 1. *(Very low price.)*

Foundation.	Common Congou.
$\frac{1}{3}$	Red Leaf (Common Congou).
$\frac{1}{3}$	Black Leaf do.
$\frac{1}{3}$	Assam Broken Tea.

Both the red and the black leaf must be quite clean, as free from dust as possible, and fairly thick, but the point of the mixture is the Assam broken, which is added to give flavour to the whole; this should be fresh, brisk, and strong. A little coarseness may be tolerated in it, but do not be tempted to use any broken that has an earthy flavour.

At times common new-make Congous can be

purchased at a very low rate, at other times it is dearer in proportion than any other tea. When better liquor can be obtained for the money from new-makes than from black or red leaf Congous, new-makes should be used freely in all low-priced mixtures. They, however, vary much more in price than any other Congou, and no reliance can be placed upon being able to follow them at any given time. Those therefore who use new-makes must buy freely when they are cheap, and then wait patiently until the opportunity arrives for again successfully purchasing. The reason of this irregularity is that most of the merchants who import this class prefer to realize upon their imports directly the teas arrive—the natural sequel of which is that as soon as the teas cease arriving the price advances until the next ship or next crop comes to hand.

Where the water is soft, for low-priced mixtures black leaf is much more in favour than in London, very little low-priced red leaf is used; and when an exception is made in favour of red leaf, teas of the Tseu Moo or Souchong flavoured are used in preference to the stronger and brisker burnt kinds.

Mixture No. 2. (*Low-priced.*)

For the Scented Tea Districts.

¼	Black Leaf.	Full and clean common Congou.
¼	New-make.	do.
¼	Broken Assam.	Pungent.
¼	Scented Caper.	As strongly scented as price will allow.

Should new-make be scarce, ½ black leaf may be used, or the quantity of Assam increased.

Mixture No. 3. (*Low-priced.*)

Foundation, Saryune.

⅝	Saryune.
5/16	Assam Broken.
1/16	Canton Pekoe.

This is a favourite mixture where the water is hard like that of London. The briskness and the sweetness of the Saryune are unequalled by the qualities of any other low-priced tea. The use of Saryune is, however, attended by some very grave objections; it is sometimes sour, often rank, and mostly dusty. It must be chosen as free from coarse-

ness as price will admit, and must be neither thin nor sour.

The Assam should be strong, of such a class as the Bishnauth, Jorehaut, Brahmapootra, or some similar kinds. Strength, not appearance, should be the test for it, as even should it be red (the Saryune also inclining towards that colour) it will not be very noticeable. If Indian Souchongs are cheap, they may be used instead of brokens with advantage; but Souchongs will have to be broken through a sieve to reduce the size of the leaf, unless one with an exceptionally tight twist can be selected.

Should Indians be dear and China siftings good and cheap, it will be sound policy to blend in about the following proportions :—

Mixture No. 4.

$\frac{1}{2}$ Saryune.
$\frac{1}{4}$ Sweet, thick siftings (flaky).
$\frac{3}{16}$ Pungent Assam Souchong.
$\frac{1}{16}$ Strong Canton Scented Orange Pekoe.

The scent of the Pekoe tones down and mellows the flavour of the Saryune. A larger quantity of

Assam can be used with advantage if the cost of the mixture will allow.

The great objection to this or any mixture composed largely of Saryune is the great quantity of dust with which teas of this class are almost invariably packed. Some tea-drinkers will bear with a small quantity, but the majority strongly object, for dust cannot easily be hindered from finding its way through the strainer of the teapot into the teacup.

To separate the small and sell it by itself at a reduced rate materially increases the cost of any mixture, and if at any time it becomes necessary to do this, it is then a question of expediency whether another mixture would not be more advantageous.

MIXTURE No. 5. (*Low-priced to medium.*)

Foundation, Suey Kut or Burnt Kaisow.

⅜ Suey Kut.
¼ Ning Chow, Oonfa, or other strong black leaf.
⅜ Rough pungent Assam.

Great care will have to be exercised to avoid thin Suey Kuts, the public having a strong dislike to thin common teas.

Oonfa, Ning Chow, or fruity Oopack will blend well with the other teas of this mixture; they must, however, be free from any suspicion of oldness. Kiukiangs or other flavoury teas will be wasted in this blend.

The Assam must be strong and rough; the colour of the leaf must be black, to harmonize with the colour of the other teas; but unless the Suey Kut should be dusty, broken will be the best to use: if not, Souchong is the only class which price will permit to supply its place.

Where the trade is sufficiently large, the Assam can be divided into two parts—one pungent Souchong or Pekoe Souchong; the other, strong, full, broken tea.

This is a good brisk mixture, and a pleasing one if thickness can be insured. Both burnt Kaisow and Suey Kut, however, are inclined occasionally to be thin; they then should not be employed unless counterbalanced by an extra thickness in the other parts of the blend.

Mixture No. 6.

Foundation, Sinchune. (*Low priced to medium.*)

- $\frac{3}{8}$ Sinchune.
- $\frac{1}{4}$ Oonfa or fruity Moning.
- $\frac{1}{4}$ Thick Assam broken.
- $\frac{1}{8}$ Pungent Indian Souchong.

Sinchune, although somewhat ragged, is as a rule more free from dust than Saryune. In mixing, its dryness has to be overcome.

Mixture No. 7.

Foundation, Padrae. (*Low priced to medium.*)

- $\frac{3}{8}$ Padrae.
- $\frac{5}{16}$ Assam, broken black (strong).
- $\frac{1}{4}$ Thick Moning, or any fair fruity black leaf.
- $\frac{1}{16}$ Canton, Scented Orange Pekoe.

This is a mixture of vast strength; a few will highly appreciate it, but it is scarcely delicate enough to please the public generally.

Kiukiang, Kintuck, or other delicate tea should not be used in this blend, as its flavour would only be wasted.

Mixture No. 8.

Foundation, Paklum. (*Low priced to medium.*)

- ⅜ Paklum.
- ⅜ Darjeeling broken tea, or Souchong.
- ¼ Kintuck, or Keemun Ning Chow.

The chief feature of this mixture is its delicacy of flavour. The Paklum will give a deep colour to the liquor, the Darjeeling point up the flavour, and the Moning gives body to the whole.

Mixture No. 9.

Foundation, Souchong-flavoured Kaisow or Tseu Moo.

- ½ Tseu Moo.
- ⅛ Brisk Assam, Pekoe, or Pekoe Souchong.
- ¼ Ning Chow, Cheong Sow Kie, or Kintuck.
- ⅛ Thick broken Assam.

Very good medium mixture, and one nearly sure of appreciation.

Mixture No. 10. (*Medium.*)

- ⅜ Fruity Moning (full).
- ¼ Tseu Moo or Souchong-flavoured Kaisow.
- ¼ Pungent Assam.
- ⅛ Scented Caper. Must be strong and grippy.

MIXTURE No. 11. (*Good medium.*)

$\frac{3}{8}$ Oonfa.

$\frac{1}{8}$ Indian Souchong or broken black.

$\frac{1}{4}$ Tseu Moo or Souchong-flavoured Kaisow.

$\frac{1}{16}$ Foochoo scented Orange Pekoe.

$\frac{3}{16}$ Darjeeling Pekoe Souchong.

The Oonfa must be full; if a little tarry it will be very objectionable, but it must not be sour.

The Tseu Moo should be thick, as also the Souchong, or broken black, while the Foochoo Pekoe must be well scented.

MIXTURE No. 12.

Foundation Oopack. (*Fair medium.*)

$\frac{1}{2}$ Oopack.

$\frac{1}{8}$ Canton Scented Caper.

$\frac{1}{8}$ Assam Broken Black.

$\frac{1}{4}$ Assam Souchong or Pekoe Souchong.

The Oopack must not be thin or brassy, and late in the season it will be well to take great care to avoid those that have become brackish. The Scented Caper must be chosen for its scent and grip, not for the curl or colour of its leaf. The Broken Black should be dull and thick, and the Souchong strong and pungent.

MIXTURE No. 13. (*Good medium.*)

$\frac{3}{8}$ Ning Chow.
$\frac{3}{16}$ Tseu Moo or second crop Ching Wo.
$\frac{1}{8}$ Kiukiang.
$\frac{1}{16}$ Foochoo, Scented Orange Pekoe, or Oolong.
$\frac{1}{4}$ Darjeeling or other flavoury Indian.

The Ning Chow should have a grey leaf, and be as heavy as can be obtained without coarseness; the Tseu Moo free from tar, or if second crop Ching Wo is used, it must not be brackish; sourness must be absent from the Kiukiang, and the Darjeeling must be as pungent as can be obtained.

MIXTURE No. 14. (*Good medium.*)

Foundation, Kintuck.

$\frac{1}{2}$ Kintuck.
$\frac{1}{8}$ Oonfa or Ning Chow.
$\frac{1}{4}$ Darjeeling.
$\frac{1}{8}$ Indian Broken.

The Kintuck should be strong and heavy, the Oonfa a good round tea, the Indian Broken also thick, while the Darjeeling should possess as much character as possible.

Mixture No. 15. (*Fine.*)

- $\frac{3}{8}$ Ning Chow.
- $\frac{1}{4}$ Ching Wo.
- $\frac{1}{4}$ Darjeeling Pekoe, or Orange Pekoe.
- $\frac{1}{8}$ Broken (Indian) Pekoe, or Broken Orange Pekoe.

The Ning Chow must be first crop, have a bright, infused leaf, and an even grey dry leaf; the Ching Wo must not be thin, and the Indian teas rich and free from all coarseness.

Mixture No. 16. (*Fine.*)

- $\frac{3}{8}$ Kintuck.
- $\frac{1}{4}$ Ning Chow.
- $\frac{1}{16}$ Foochoo Pekoe.
- $\frac{3}{16}$ Assam Pekoe, or Orange Pekoe.
- $\frac{1}{8}$ Darjeeling Broken Pekoe.

Both the Congous must be first crop, and of good quality, and the Foochoo Pekoe strongly-scented, the Indian Pekoe pungent, and the Broken thick.

Mixture No. 17. (*Fine.*)

- $\frac{3}{8}$ Oonfa (first crop).
- $\frac{1}{4}$ Tseu Moo (do.)
- $\frac{1}{16}$ Canton Scented Caper.
- $\frac{1}{16}$ Oolong.
- $\frac{1}{4}$ Flowery or Orange (Indian) Pekoe.

Sourness or excessive tarryness must be avoided in the Oonfa; the Tseu Moo should be dull, but not too strong; the Scented Caper full-scented; the Oolong fine aromatic Ko Kew, and the India Pekoe of high quality and strength.

Mixture No. 18. (*Very fine.*)

- $\frac{3}{8}$ Moning (first crop).
- $\frac{1}{4}$ Pure Kaisow or Tseu Moo (first crop).
- $\frac{1}{16}$ Foochoo Scented Orange Pekoe.
- $\frac{3}{16}$ Darjeeling Orange Pekoe.
- $\frac{1}{8}$ Broken Orange Pekoe (Indian).

The Moning must be a fine Pekoe-flavoured tea, its dry leaf even, curled and greyish, its infused leaf fragrant and of a bright reddish brown colour. The Kaisow should be a pure Souchong-flavoured tea, or

a true Tseu Moo: it must be full and rich; the scented Orange Pekoe full scented; and the Indians both fairly pungent and of fine quality.

Mixture No. 19. (*Very fine.*)

- ¼ Ning Chow (first crop).
- ¼ Souchong-flavoured Kaisow, or Tseu Moo (first crop).
- ⅛ Lapsang Souchong (first crop).
- ¼ Indian Pekoe, Orange Pekoe, or Flowery Pekoe.
- ⅛ Broken Pekoe or Orange Pekoe.

The Ning Chow should be aromatic and fairly thick, although quality should be considered before darkness of colour. The Tseu Moo will be heavy, the Souchong pungent and perhaps a little tarry, but must not be very tarry; and both Indians, especially the Pekoe, must be pungent as well as strong.


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